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China - Peoples Republic of

Post: Beijing

National Food Safety Standard Puffed Foods as SPS N CHN 644

Report Categories:

FAIRS Subject Report

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Report Highlights:

On March 11, 2014, China notified the WTO of National Food Safety Standard: Puffed Foods as SPS/N/CHN/644. The standard prescribes puffed foods. The deadline for submission of final comments to China is May 10, 2014. The proposed date of implementation is to be determined.

Comments can be sent to China's SPS Enquiry Point at sps@aqsiq.gov.cn.

This report is an INFORMAL translation of this document.

General Information:

National Standard for Food Safety Puffed Foods

(Draft for Comments)

GB 17401 - xxxx

Forward

This Standard is to replace Hygienic Standard for Puffed Foods (GB 17401 - 2003) and certain indicators in Puffed Foods (GB/T 22699-2008). In case any difference arises between an indicator in this Standard and that in GB/T 22699-2008, the indicator in this Standard prevails.

Compared with GB 17401 - 2003, the main amendments are as follows:

- Amendment to the description of the Scope;
- Amendment to the Terms and Definitions;
- Amendment to the Raw Material Requirements;
- Amendment to the Sensory Requirements, and adding the sensory inspection method;
- Amendment to the provisions regarding acid value in the Physical and Chemical Indicators;
- Direct reference to the requirements in GB 2762 for contaminant limit;
- Direct reference to the requirements in GB 2761 for fungal toxin limit;
- Amendment to the microbial limit, and adding provisions regarding sampling plan;
- Direct reference to the requirements in GB 29921 for pathogenic bacteria limit;
- Deletion of the requirements for hygiene in the course of food processing, as well as of storage and transportation;
- Amendment to the Package.

National Standard for Food Safety

Puffed Foods

1 Scope

This Standard applies to puffed foods.

2 Terms and Definitions

2.1 Puffed foods

Foods being fragile and loosen that are made mainly from corns, potatoes, beans, fruits, vegetables, nuts and seeds through the process of puffing.

2.2 Puffing

Process through which raw materials become loosen and extended after being heated or undergoing pressure change.

2.3 Oil containing puffed foods

Puffed foods that are fried with edible oil, or that are added and / or sprayed with edible oil.

2.4 Oil free puffed foods

Puffed foods that do not have or not sprayed with edible oil.

3 Technical Requirements

3.1 Requirements of raw material

Raw materials shall comply with the corresponding food safety standards and/ or applicable regulations.

3.2 Sensory requirements

Sensory requirements shall comply with the provisions in Table 1 below.

Table 1 Sensory Requirements

Items	Requirements	Test Method
Color and Luster	Have the color and luster attributed to the product.	Take an appropriate amount of sample, and put it on a white porcelain plate; Observe its color, luster and impurities under natural light; obtain its smell, and taste it after gargling with lukewarm boiled water.
Smell and Taste	Have the smell and taste attributed to the product, and free from different scent or odor.	
Impurities	Free from mold, parasites or any impurity visible to naked eyes.	

3.3 Physical and chemical indicators

Physical and chemical indicators shall comply with the provisions of Table 2 below.

Table 2 Physical and Chemical Indicators

Items	Indicators		Test Method
	Oil	Oil Free	
Moisture /(g/100g)	7		GB
Acid Value(measured on	5	--	GB/T
Peroxide Value(measured on	0.25	--	GB/T
Carbonyl value (measured in	50	--	GB/T

3.4 Limits for contaminants and fungal toxins

3.4.1 Contaminant limit shall comply with the provisions of GB 2762.

3.4.2 Fungal toxin limit shall comply with the provisions of GB 2761.

3.5 Microbial limit

3.5.1 Pathogenic bacteria limit shall comply with the provisions of GB 29921.

3.5.2 Limits for total number of colonies and coli groups shall comply with the provisions of Table 3 below.

Table 3 Microbial Limit

Items	Sampling Plan ^a and Limit				Test Method
	n	c	m	M	
Total Number of Colonies(CFU/g)	5	2	10000	100000	GB4789.2
Coli Groups (MPN/g)	5	2	1	5	GB 4789.3 MPN Counting Method
^a Sampling and treatment of samples shall comply with GB 4789.1.					

3.6 Food additives and nutritional supplements

3.6.1 Use of food additives shall comply with the provisions of GB 2760.

3.6.2 Use of nutritional supplements shall comply with the provisions of GB 14880.

4 Package

No inedible substances may exist in a product package other than the cooking and eating utensils that are related to the product consumption and satisfy the applicable requirements. The cooking and eating utensils must be in a separate package and marked with the word “INEDIBLE”. The material used for the package shall comply with the applicable standards and regulations for food packaging materials.

END OF TRANSLATION